



Garden Lavender Champenoise Cocktail

Chef Craig Cyr, founder The Wine Cellar & Bistro

Ingredients

1 bottle dry bubbly (we use Champagne or Cremant)	lavender-infused simple syrup lemon
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Directions

Put ½ ounce syrup in champagne flute. Top with bubbly, then garnish with a lemon twist.

Ingredients (Simple Syrup)

½ cup water	1 tablespoon dried lavender flowers
½ cup granulated sugar	

Directions (Simple Syrup)

Bring all ingredients to a boil. Turn off heat and let infuse until completely cool. Store syrup in the refrigerator in an airtight bottle.